

**Amendments to the Specification:**

Please replace the paragraph spanning page 2, line 29 to page 3, line 3 with the following amended paragraph:

The fat materials according to the invention do not have gellifying properties like gelatin. In contrast, they have stabilization properties. The term "gelatin substitute" is used to mean that the product is used in identical fashion, by replacing the gelatin, according to the following method :

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Please replace the paragraph at page 8, lines 6 – 15 with the following amended paragraph:

In the field of confectionery-catering, it is preferable that the culinary preparation has a moisture content of less than 70% prior to incorporation of the substitute according to the invention. Ideally, the moisture content should be around 40% to 50%. Such a moisture content makes it possible to obtain a preparation that is perfectly stabilized without being hard. It will be clear to the specialist in the art how to adapt his recipe by increasing the dry ingredients or the moisture content as a function of the desired hardness.